

EURO-PRO

Triple Gel Ice Cream Maker

OWNER'S MANUAL

Model KP300
120V, 60Hz., 37 Watts



EURO-PRO Operating LLC
Boston, MA, 02465
1 (800) 798-7398
www.euro-pro.com

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. **Read all instructions before using.**
2. To protect against fire, electric shock and personal injury, do not immerse appliance, its cord or plug, in water or other liquid.
3. Close supervision is necessary when any appliance is used near children.
4. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
5. Avoid contact with moving parts.
6. **Do not** operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to **EURO-PRO Operating LLC** for examination, repair or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electrical shock or personal injury.
8. **Do not** use outdoors.
9. **Do not** let cord hang over edge of table or counter or touch hot surfaces.
10. To disconnect, turn the unit "OFF" and unplug from wall outlet.
11. **Do not** operate the unit dry. Always have ice cream mixture in the freezer canister when you plug in the unit.
12. The freezer canister should be washed and thoroughly towel-dried before use.
13. Keep hands, hair, clothing, spatulas and other utensils away during operation to reduce the risk of injury to persons and damage to the appliance. **DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE FREEZER CANISTER!** Sharp objects will scratch and damage the inside of the freezer canister. A rubber spatula or wooden spoon may be used when the appliance is unplugged and in the "Off" position.
14. Be sure that the voltage indicated on the name plate matches with your home's voltage.
15. **Never** clean with scouring powders or hard implements.
16. **Do not** place or use the appliance on hot surface such as stove, hotplate or near open gas flame.
17. Do not expose the freezer canister to temperatures above 105° F (41° C).
18. Do not place any part of this Ice Cream Maker in dishwasher.

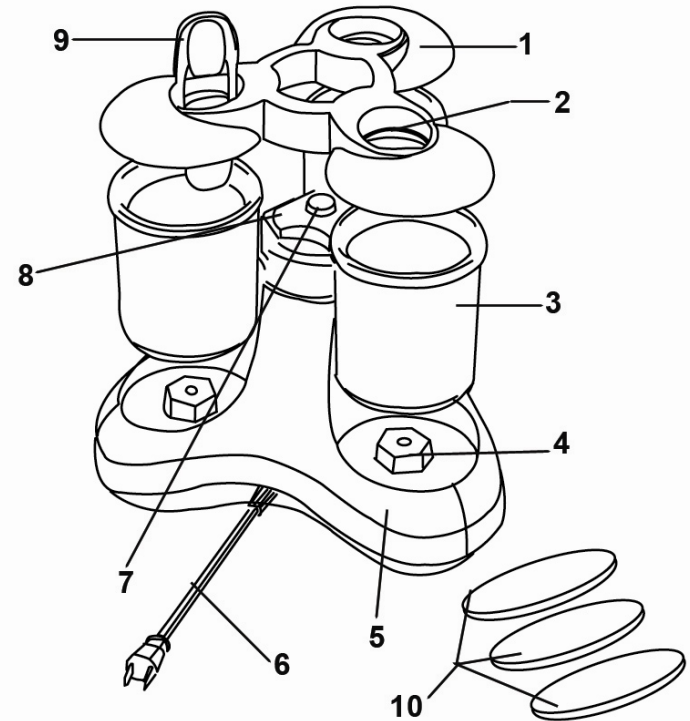
SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

This appliance is for **HOUSEHOLD USE ONLY**. No user-serviceable parts inside. Power unit never needs lubrication. **Do not** attempt to service this product. **Do not** immerse the power unit in water or other liquid. A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however the marked electrical rating should be at least as great as the electrical rating of the appliance. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over.

POLARIZED PLUG

WARNING: To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. Do not modify the plug in any way.

GETTING TO KNOW YOUR ICE CREAM MAKER



1. Locking Lid
2. Filling Hole (x3)
3. Freezer Canister (x3)
4. Drive Boss (x3)
5. Motor Base
6. Power Cord
7. On/Off Power Button
8. Locking Knob
9. Ice Cream Paddles (x3)
10. Storage Lids (x3)

* Illustrations may differ somewhat from actual product.

Technical Specifications

Voltage: 120V., 60Hz.
Power: 37 Watts

BEFORE USING YOUR TRIPLE GEL ICE CREAM MAKER

Features

- **3 Small Freezer Canisters**
6 oz (200 ml) capacity each. To make 3 different flavors at the same time.
- **Double Insulated Freezer Canister**
Double insulated walls keep the freezer canisters colder for longer periods and for better freezing results. The gel inside these double walls provides thorough and even freezing throughout use.
- **See Through Cover With Feeder Hole**
The see through cover allows you to keep an eye on the freezing process. The convenient feeder hole allows you to add ingredients without having to stop the unit to do so.

Before First Use

Remove all packing materials and manual from inside your ice cream maker. **Do NOT** immerse the motor base in water or other liquids. The freezer canisters, ice cream paddles and locking lid are **not** dishwasher safe. Parts should be washed with warm water and a mild dish washing detergent and wiped completely dry. **Do NOT** use abrasive cleaners to clean as these may damage your appliance. The drive spline may be wiped clean with a damp cloth.

Freezing the Freezer Canister

The most important step in making frozen desserts, is making sure that the freezer canisters are completely frozen. The triple chill ice cream maker features double walled insulated freezer canisters for perfect frozen desserts every time. To freeze the freezer canisters, wrap them in a large re-sealable freezer bags and place them upright in the coldest part of your freezer. Using re-sealable freezer bags prevents ice crystals from forming on the freezer canisters. The length of time to properly freeze the freezer canisters depends on how cold your freezer temperature is. To make sure that your freezer canisters are properly frozen, you should not hear any gel moving within the freezer canisters when you shake them.

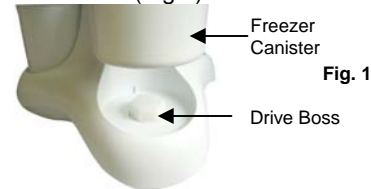
FREEZING GUIDE	
FREEZER TEMP	APPROX. FREEZING TIME
-22° F / -30° C	8-9 Hours
-13° F / -25° C	12-13 Hours
0° F / -18° C	20-22 Hours
5° F / -15° C	24 Hours or more

OPERATING INSTRUCTIONS

Assembling the Ice Cream Maker

NOTE: Do not plug the power cord into an electrical outlet until the unit is fully assembled and freezer canisters have been frozen.

1. Place the freezer canisters on the motor base. Ensure that the freezer canisters are sitting correctly on the drive boss. (Fig 1)



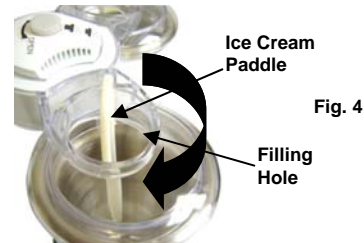
2. To place the locking lid, fit the opening of the locking lid onto the locking knob. This will also form a lid over the 3 freezer canisters. (Fig. 2)



3. To lock, turn the locking knob clockwise 90° to the lock position. (Fig. 3)



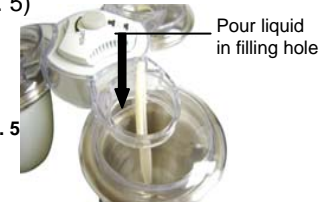
4. Place the ice cream paddles into the filling holes, turning clockwise 90° to lock into place. The paddle will stop turning when in locked position. (Fig. 4)



Using Your Ice Cream Maker

Your ice cream maker can yield 6 oz (200 ml) for each canister. A total of 18 oz (600 ml) of ice cream at one time. It is best to mix all the ingredients together into an easy pour container and chill for 2 hours before taking the freezer canisters out of the freezer and assembling the unit to make the ice cream. Due to an increase in volume when freezing the ingredients, you should not exceed 6 oz. of liquid ingredients in each freezer canister. If you are using your own recipes, adapt the volume of the mixture not to exceed this amount.

1. Place the freezer canisters into the coldest part of your freezer the day before. See chart for approximate freezing time.
2. Chill mixed ingredients in fridge or freezer.
3. Remove the freezer canisters from the freezer. (Remove the freezer canisters from their freezer bags.)
4. Ensure that power plug is not plugged in when assembling or cleaning the ice cream maker. Assemble ice cream maker as explained previously.
5. Ensure that lid is in locked position. Plug the unit into a 120V outlet. To turn the unit on, push the On/Off power button down.
6. If the freezer canisters are not rotating, gently turn one of the freezer canisters slightly to engage the drive boss. The freezer canister should now be rotating. This will prevent the paddle from freezing onto the freezer canister.
7. Pour chilled ingredients into the filling holes until the freezer canisters are ¾ full. (Fig. 5)



Important: It is very important that the freezer canister are used immediately after being taken out of the freezer as they start to thaw once they are removed from the freezer.

OPERATING INSTRUCTIONS

8. Allow unit to run for 20-40 minutes depending on volume and ingredients. **Do not** turn the unit "Off" during use as the mixture may freeze and may damage the ice cream paddles or prevent the paddle from turning.

HINT: If using fruits or chocolate chips etc., add these in the last few minutes of ice cream cycle.

9. To add ingredients after the freezing process has begun, add them slowly through the filling holes.
10. Push On/Off power button down to turn the unit "OFF".
11. To remove ice cream paddles from lid rotate counter clockwise 90° and lift out from filling holes.
12. Turn locking knob to the open position and remove lid. Use only rubber, plastic or wooden utensils to serve or remove from the freezer canister. Metal utensils may damage the freezer canister
13. To further harden the ice cream, you may place the freezer canister in the freezer for a short period of time (no longer than thirty minutes). For longer freezing time. You should empty the ice cream in an airtight container.

Cleaning Your Ice Cream Maker

The locking lid, freezer canisters, and ice cream paddles should be hand washed in warm water with a mild dishwashing liquid. The motor base can be wiped with a damp cloth.

Do not place any parts in the dishwasher, as damage could occur.

Do not use abrasive cleansers, scouring pads, sharp objects or utensils to clean any part of this unit.

NEVER place the freezer canisters in the freezer **they are still wet**. Always make sure that the freezer canisters are completely dry before placing in the freezer.

1. Remove ice cream paddles and locking lid. Hand wash in warm soapy water and dry thoroughly. **Do not** store locking lid, paddles, or motor base in freezer.
2. When not in use, wash freezer canisters in warm soapy water, rinse and dry thoroughly.
3. Store empty freezer canisters in freezer with plastic freezer bags to avoid ice crystals. (They will be ready for the next use immediately.) **Do not** store freezer canisters in freezer if wet.
4. Lid and ice cream paddles can be stored on unit in locked positions on the motor base for storage.

HELPFUL HINTS

- Some recipes require pre-cooked ingredients. For best results, the mixture should be chilled overnight before using. Chilling over an ice bath is another solution to cool ingredients more rapidly.
- To make an ice bath, fill a large container with ice cubes and water. Place container with mixture to be used into the ice bath. Cool precooked ingredients completely.
- Prior to freezing, most recipes can be stored in refrigerator for up to 3 days if well covered. Stir ingredients well before using.
- **Do not** use frozen ingredients directly in the ice cream maker, thaw frozen ingredients first, as frozen food could damage ice cream paddles.
- Uncooked recipes will give you the best results when an electric mixer is used to cream the eggs and sugar. This helps increase the volume in the ice cream mixture.
- Most ice cream recipes are a combination of cream, milk, eggs and sugar. You may use any type of cream that you prefer, but the type of cream that you do use will affect the flavor and texture of the ice cream that you are making. The higher percentage of fat in the cream, the richer the ice cream and the softer the texture.
i.e. heavy cream has 35% fat, whipping cream has 30% fat, coffee or light cream has 18% fat, and half & half has 10% fat. Any combination may be used but the total liquid measurement must remain the same.
- Always start with liquid ice cream mixtures when preparation starts. **Do not** use stiff mixtures such as whipped cream or frozen liquids.
- Artificial sweeteners can be substituted for sugar. Please note though that heat affects the sweetness of the artificial sweetener. We recommend that you use artificial sweeteners to mixtures that are cold or that have been completely cooled. When a recipe calls for you to heat the liquid ingredients so that the sugar may dissolve, omit the heating process and simply stir in the artificial sweetener until it is thoroughly dissolved.
- Recipes that involve alcohol, the alcohol should be added in the last 10 (ten) minutes of the freezing process. As alcohol could slow down the freezing process.
- For sorbet, test the ripeness and sweetness of the fruit before you use it. Freezing process will make fruit less sweet. If the fruit is tart add sugar to the recipe.
- **Do not** operate the unit longer than required. If after 40 minutes the mixture is not yet solid or has thawed again, do not continue. Possible reasons for mixture not freezing:
 - The freezer canister was not cold enough;
 - The mixture was too warm, the proportion of the ingredients was not correct.
- **Do not** store prepared ice cream in the freezer canister for more than a few days.

Disposal of Unit

The gel in the freezer canister contains no toxic materials. You may dispose of them as normal household waste.

RECIPES

No Cook Coffee/Amaretto Ice Cream (Makes about 2 quarts)

- 2 Cups Half-and-Half
- 3 Tbs. Instant Coffee
- 2 oz. Amaretto Liqueur
- 1 ½ Cups Sugar
- 1 Tbsp. Vanilla Extract
- 4 Cups Heavy Cream

1. In a small bowl combine the half and half, instant coffee, sugar, vanilla extract and amaretto.
2. Stir to dissolve the sugar. Add the heavy cream.
3. Pour the mixture into the freezer canisters and refrigerate the balance of the mixture for more batches.
4. Freeze as directed.
5. Garnish with coffee beans.

Strawberry Ice Cream

- 5 oz. Sugar
- 5 oz. Milk
- 3.5 oz. Cream
- 7 oz. Fresh Strawberries
- 1 Egg

1. Beat the egg together with the sugar.
2. Cut the strawberries into small pieces and add to the egg mixture.
3. Add the milk and the cream to the strawberry mixture.
4. Pour into the freezer canisters and freeze as directed.

Non-Dairy Strawberry Ice Cream (Makes about 1 quart.)

- 2 tsp. Gelatin
- 1/4 c. Apple-Strawberry Juice
- 2/3 c. All-Fruit Strawberry Jam
- 3 c. Vanilla Soy Milk
- 1 tsp. Vanilla Extract

1. In a glass bowl, sprinkle gelatin over the apple-strawberry juice. Let sit, stirring occasionally, until gelatin is dissolved, about 10 minutes.
2. In a saucepan, whisk together the jam and 2 cups of the soy milk. Cook until just hot, stirring frequently, then remove from heat. Add softened gelatin mixture to the hot milk mixture and stir until gelatin is completely dissolved. Stir in the remaining soy milk and vanilla extract. Cover and let cool for about 15-20 minutes.
3. Spoon the cooled mixture into the freezer canisters and freeze as directed.

Non-Dairy Vanilla Ice Cream (Makes about 1 quart.)

- 3 tsp. Gelatin
- 1/4 c. Apple Juice
- 1/4 c. Honey
- 3 1/4 c. Vanilla Soy Milk
- 2 tsp. Vanilla Extract

1. Pour apple juice into a glass bowl and sprinkle gelatin over the juice. Let sit, stirring occasionally until gelatin is dissolved, about 10 minutes.
2. In a saucepan, whisk together the honey and the soy milk. Cook until just hot, stirring frequently; remove from heat.
3. Add softened gelatin mixture to warm milk stirring until the gelatin is well dissolved. Stir in the remaining soy milk and vanilla extract. Cover and let cool.
4. Spoon the cooled mixture into the freezer canisters and freeze as directed.

Model KP300

EURO-PRO

ONE (1) YEAR LIMITED WARRANTY

EURO-PRO OPERATING LLC warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of purchase when utilized for normal household use.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid. For Customer Service support, call 1 (800) 798-7398 or visit our website www.euro-pro.com.

If the appliance is found to be defective in material or workmanship, **EURO-PRO Operating LLC** will repair or replace it free of charge. Proof of purchase date and \$16.95 to cover the cost of return shipping and handling must be included.*

The liability of **EURO-PRO Operating LLC** is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit.

This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of **EURO-PRO Operating LLC** if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. **In no event is EURO-PRO Operating LLC** liable for incidental or consequential damages of any nature whatsoever. Some states or provinces do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights which vary from province to province or state to state.

***Important: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**



OWNERSHIP REGISTRATION CARD FOR CANADIAN CONSUMERS ONLY

Please fill out and mail the product registration card within ten (10) days of purchase. The registration will enable us to contact you in the unlikely event of a product safety notification. By returning this card you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.

RETURN TO **EURO-PRO OPERATING LLC**, 4400 Bois Franc, St Laurent, Qc, H4S 1A7

KP300

Appliance model

Date purchased

Name of store

Owner's name

Address

City

Province

Postal Code

Printed in China

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